

Cherry Crisp

Meal Components: Fruits

Desserts, B-10

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	6 3/4 oz	1 1/2 cups 1 Tbsp	13 1/2 oz	3 cups 2 Tbsp	1. Topping: Combine flour, rolled oats or rolled wheat, brown sugar, cinnamon, salt, and margarine or butter. Mix until crumbly. Set aside for step 8.
Rolled oats	4 1/2 oz	1 3/4 cups	9 oz	3 1/2 cups	
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Rolled wheat	4 1/2 oz	1 1/2 cups	9 oz	3 cups	
Brown sugar, packed	7 1/2 oz	1 cup	15 oz	2 cups	
Ground cinnamon		1/4 tsp		1/2 tsp	
Salt		1/4 tsp		1/2 tsp	
Margarine or butter	8 oz	1 cup	1 lb	2 cups	2. Filling: Drain cherries, reserving juice. For 25 servings, reserve 1/2 cup juice. For 50 servings,
Canned red cherries tart cherries, pitted, with juice	2 lb 15 oz	1 qt 1 1/2 cups (1/2 No. 10 can)	5 lb 14 oz	2 qt 3 cups (1 No. 10 can)	

3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, place 2 lb (1 qt 2 Tbsp) cherries. For 25 servings, use 1 pan. For 50 servings, use 2 pans.

Reserved cherry juice		1/2 cup		1 cup	4. Combine reserved cherry juice with sugar and orange juice concentrate. Heat juice mixture over medium heat for 2 minutes.
Sugar	5 oz	3/4 cup	10 oz	1 1/2 cups	
Frozen orange juice concentrate		3 Tbsp		1/4 cup 2 Tbsp	
Cornstarch		3 Tbsp		1/4 cup 2 Tbsp	5. Combine cornstarch and water. Stir until smooth.
Water, cold		2 Tbsp		1/4 cup	6. Add cornstarch and water to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well. 7. Into each pan, pour 1 cup juice mixture over cherries. 8. For each pan, sprinkle 1 lb 10 3/4 oz (1 qt 1

9. Bake until topping is browned: Conventional oven: 425° F for 40 minutes Convection oven: 350° F for 25-35 minutes Cool. Cut each pan 5 x 5 (25 pieces). No CCP necessary.

Serving	Yield	Volume
1 piece provides ¼ cup of fruit.	25 Servings: 5 lb 1 oz	25 Servings: 1 pan
	50 Servings: 10 lb 2 oz	50 Servings: 2 pans

Nutrients Per Serving					
Calories	193	Saturated Fat	2 g	Iron	2 mg
Protein	2 g	Cholesterol		Calcium	21 mg
Carbohydrate	30 g	Vitamin A	732 IU	Sodium	116 mg
Total Fat	8 g	Vitamin C	4 mg	Dietary Fiber	1 g